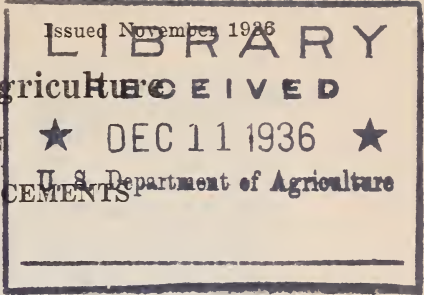


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United States Department of Agriculture

FOOD AND DRUG ADMINISTRATION

SERVICE AND REGULATORY ANNOUNCEMENTS

Food and Drug No. 2

(Fifth Revision)

DEFINITIONS AND STANDARDS FOR FOOD PRODUCTS FOR USE IN ENFORCING THE FOOD AND DRUGS ACT

The following definitions and standards for food products have been adopted as a guide for the officials of this Department in enforcing the Food and Drugs Act. These are standards of identity and are not to be confused with standards of quality or grade; they are so framed as to exclude substances not mentioned in the definition and in each instance imply that the product is clean and sound. These definitions and standards include those published in S. R. A., F. D. 2, revision 4, and those adopted October 28, 1936.

H. A. WALLACE, *Secretary of Agriculture.*

WASHINGTON, D. C., November 5, 1936.

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ANIMAL PRODUCTS

MEATS AND THE PRINCIPAL MEAT PRODUCTS

A. MEATS

1. FLESH. Any edible part of the striated muscle of an animal. The term "animal", as herein used, indicates a mammal, a fowl, a fish, a crustacean, a mollusk, or any other animal used as a source of food.

2. MEAT.¹ The properly dressed flesh derived from cattle, from swine, from sheep, or from goats, sufficiently mature and in good health at the time of

¹The term "meat" when used in a qualified form, as, for example, "horse meat", "reindeer meat", "crab meat", etc., is then, and then only, properly applied to corresponding portions of animals other than cattle, swine, sheep, and goats.

slaughter, but restricted to that part of the striated muscle which is skeletal or that which is found in the tongue, in the diaphragm, in the heart, or in the esophagus, and does not include that found in the lips, in the snout, or in the ears, with or without the accompanying and overlying fat, and the portions of bone, skin, sinew, nerve, and blood vessels which normally accompany the flesh and which may not have been separated from it in the process of dressing it for sale.

3. **FRESH MEAT.** Meat which has undergone no substantial change in character since the time of slaughter.

4. **BEEF.** Meat derived from cattle nearly 1 year of age or older.

5. **VEAL.** Meat derived from young cattle 1 year or less of age.²

6. **MUTTON.** Meat derived from sheep nearly 1 year of age or older.

7. **LAMB.** Meat derived from young sheep 1 year or less of age.²

8. **PORK.** Meat derived from swine.

9. **VENISON.** Flesh derived from deer.

B. MEAT BYPRODUCTS

MEAT BYPRODUCTS. Any properly dressed edible parts, other than meat, which have been derived from one or more carcasses of cattle, of swine, of sheep, or of goats, sufficiently mature and in good health at the time of slaughter.

C. PREPARED MEATS

1. **PREPARED MEAT.** The product obtained by subjecting meat to a process of comminuting, of drying, of curing, of smoking, of cooking, of seasoning, or of flavoring, or to any combination of such processes.

2. **CURED MEAT.** The product obtained by subjecting meat to a process of salting, by the employment of dry common salt or of brine, with or without the use of one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, dextrose, a sirup, honey, spice.

3. **DRY SALT MEAT.** The prepared meat, which has been cured by the application of dry common salt, with or without the use of one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, dextrose, a sirup, honey, spice; with or without the injection into it of a solution of common salt to which may have been added one or more of the following: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, dextrose, a sirup, honey.

4. **CORNED MEAT.** The prepared meat which has been cured by soaking in, with or without injecting into it, a solution of common salt, with or without one or more of the following, each in its proper proportion: Sodium nitrite, sodium nitrate, potassium nitrate, sugar, dextrose, a sirup, honey, and with or without the use of spice.

5. **SWEET PICKLED MEAT.** The prepared meat which has been cured by soaking in, with or without injecting into it, a solution of common salt, with sugar and/or dextrose, a sirup, and/or honey, together with one or more of the following, each in its proper proportion: Sodium nitrite, sodium nitrate, potassium nitrate, and with or without the use of spice.

6. **DRIED MEAT.** The product obtained by subjecting fresh meat or cured meat to a process of drying, with or without the aid of artificial heat, until a substantial portion of the water has been removed.

7. **SMOKED MEAT.** The product obtained by subjecting fresh meat, dried meat, or cured meat to the direct action of the smoke either of burning wood or of similar burning material.

8. **CANNED MEAT.** Fresh meat or prepared meat, packed in hermetically sealed containers, with or without subsequent heating for the purpose of sterilization.

9. **HAMBURG STEAK, "HAMBURGER STEAK."** Comminuted fresh beef, with or without addition of suet and/or of seasoning.

10. **POTTED MEAT, DEVEILED MEAT.** The product obtained by comminuting and cooking fresh meat and/or prepared meat, with or without spice. It is usually packed in hermetically sealed containers.

² Minimum limits governing the age or the weight or both of these have been fixed by certain States and municipalities in the case of calves and lambs to be slaughtered for meat.

11. SAUSAGE MEAT. Fresh meat or prepared meat, or a mixture of fresh meat and prepared meat. It is sometimes comminuted. The term "sausage meat" is sometimes applied to bulk sausage containing no meat byproducts.

D. MEAT FOOD PRODUCTS

1. MEAT FOOD PRODUCTS. Any articles of food or any articles that enter into the composition of food which are not prepared meats but which are derived or prepared, in whole or in part, by a process of manufacture from any portion of the carcasses of cattle, swine, sheep, or goats, if such manufactured portion be all, or a considerable and definite portion, of the article, except such preparations as are for medicinal purposes only.

2. MEAT LOAF. The product consisting of a mixture of comminuted meat with spice and/or with cereals, with or without milk and/or eggs, pressed into the form of a loaf and cooked.

3. PORK SAUSAGE. Chopped or ground fresh pork, with or without one or more of the following: Herbs, spice, common salt, sugar, dextrose, a sirup, water.

4. BRAWN. The product made from chopped or ground and cooked edible parts of swine, chiefly from the head, feet, and/or legs, with or without the chopped or ground tongue.

5. HEADCHEESE, MOCK BRAWN. The product made from chopped or ground, cooked edible parts of meat or meat byproducts.

6. SOUSE. The product consisting of meat and/or meat byproducts; after cooking, the mixture is commonly packed into containers and covered with vinegar.

7. SCRAPPLE. The product consisting of meat and/or meat byproducts mixed with meal or the flour of grain, and cooked with seasoning materials, after which it is poured into a mold.

E. LARD

1. LARD. The rendered fresh fat from hogs in good health at the time of slaughter. It is free from rancidity, and contains, necessarily incorporated in the process of rendering, not more than 1 percent of substances other than fatty acids and fat.

2. LEAF LARD. Lard rendered at moderately high temperatures from the internal fat of the abdomen of the hog, excluding that adherent to the intestines, and having an iodine number not greater than 60.

3. NEUTRAL LARD. Lard rendered at low temperatures.

EGGS AND EGG PRODUCTS

1. LIQUID EGGS, MIXED EGGS. The product obtained by separating the edible portion of eggs from the shells. It is an intimate mixture of the whites and yolks in their natural proportions.

2. FROZEN EGGS. The solidified product obtained by quickly and completely freezing liquid eggs.

3. DRIED EGGS. The product obtained by evaporating the water from liquid eggs. It contains not more than 7 percent of moisture.

4. EGG YOLK. The product obtained by removing the whites from the yolks in the commercial process of egg-breaking. It contains not more than 12 percent by weight of adhering white.

5. FROZEN EGG YOLK. The solidified product obtained by quickly and completely freezing egg yolk.

6. DRIED EGG YOLK. The product obtained by evaporating the water from egg yolk. It contains not more than 5 percent of moisture.

MILK AND MILK PRODUCTS

A. MILKS

1. MILK. The whole, fresh lacteal secretion obtained by the complete milking of one or more healthy cows, excluding that obtained within 15 days before and 5 days after calving, or such longer period as may be necessary to render the milk practically colostrum-free. The name "milk" unqualified means cow's milk.

2. **PASTEURIZED MILK.** Milk every particle of which has been subjected to a temperature not lower than 142° F. for not less than 30 minutes and then promptly cooled to 50° F. or lower.

3. **HOMOGENIZED MILK.** Milk that has been mechanically treated in such a manner as to alter its physical properties, with particular reference to the condition and appearance of the fat globules.

4. **EVAPORATED MILK.** The product resulting from the evaporation of a considerable portion of the water from milk, or from milk with adjustment, if necessary, of the ratio of fat to nonfat solids by the addition or by the abstraction of cream. It contains not less than 7.8 percent of milk fat, nor less than 25.5 percent of total milk solids; provided, however, that the sum of the percentages of milk fat and total milk solids be not less than 33.7.

5. **SWEETENED CONDENSED MILK.** The product resulting from the evaporation of a considerable portion of the water from milk to which sugar and/or dextrose has been added. It contains not less than 28 percent of total milk solids, and not less than 8 percent of milk fat.

6. **DRIED MILK.** The product resulting from the removal of water from milk. It contains not less than 26 percent of milk fat and not more than 5 percent of moisture.

7. **MALTED MILK.** The product made by combining whole milk with the liquid separated from a mash of ground barley malt and wheat flour, with or without the addition of sodium chloride, sodium bicarbonate, and potassium bicarbonate, in such a manner as to secure the full enzymic action of the malt extract, and by removing water. The resulting product contains not less than 7.5 percent of butterfat and not more than 3.5 percent of moisture.

8. **GOAT'S MILK and EWE'S MILK.** The whole, fresh lacteal secretions free from colostrum obtained by the complete milking of the healthy animals. The milk conforms in name to the species of animal from which it is obtained.

B. SKIM MILKS

1. **SKIM MILK, SKIMMED MILK.** That portion of milk which remains after removal of the cream in whole or in part.

2. **EVAPORATED SKIMMED MILK.** The product resulting from the evaporation of a considerable portion of the water from skimmed milk. It contains not less than 20 percent of milk solids.

3. **SWEETENED CONDENSED SKIMMED MILK.** The product resulting from the evaporation of a considerable portion of the water from skimmed milk to which sugar and/or dextrose has been added. It contains not less than 24 percent of milk solids.

4. **DRIED SKIMMED MILK.** The product resulting from the removal of water from skimmed milk. It contains not more than 5 percent of moisture.

5. **BUTTERMILK.** The product that remains when fat is removed from milk or cream, sweet or sour, in the process of churning. It contains not less than 8.5 percent of milk solids not fat.

6. **CULTURED BUTTERMILK.** The product obtained by souring pasteurized skimmed or partially skimmed milk by means of a suitable culture of lactic bacteria. It contains not less than 8.5 percent of milk solids not fat.

C. CREAM

1. **CREAM, SWEET CREAM.** That portion of milk, rich in milk fat, which rises to the surface of milk on standing or is separated from it by centrifugal force. It contains not less than 18 percent of milk fat and not more than 0.2 percent of acid-reacting substances, calculated in terms of lactic acid.

2. **WHIPPING CREAM.** Cream which contains not less than 30 percent of milk fat.

3. **HOMOGENIZED CREAM.** Cream that has been mechanically treated in such a manner as to alter its physical properties, with particular reference to the condition and appearance of the fat globules.

D. MILK FAT OR BUTTERFAT

MILK FAT, BUTTERFAT. The fat of milk.

E. BUTTER

BUTTER. The food product usually known as butter, and which is made exclusively from milk or cream, or both, with or without common salt, and with or without additional coloring matter. It contains not less than 80 percent by weight of milk fat, all tolerances having been allowed for.³

F. CHEESE

1. **CHEESE.**⁴ The product made from the separated curd obtained by coagulating the casein of milk, skimmed milk, or milk enriched with cream. The coagulation is accomplished by means of rennet or other suitable enzyme, lactic fermentation, or by a combination of the two. The curd may be modified by heat, pressure, ripening ferments, special molds, or suitable seasoning.

Certain varieties of cheese are made from the milk of animals other than the cow.

The name "cheese" unqualified means Cheddar cheese (American cheese, American Cheddar cheese).

WHOLE MILK CHEESE

2. **CHEDDAR CHEESE, AMERICAN CHEESE, AMERICAN CHEDDAR CHEESE.** The cheese made by the Cheddar process from heated and pressed curd obtained by the action of rennet on whole milk. It contains not more than 39 percent of water, and, in the water-free substance, not less than 50 percent of milk fat.

3. **PINEAPPLE CHEESE.** The cheese made by the pineapple Cheddar cheese process from pressed curd obtained by the action of rennet on whole milk. The curd is formed into a shape resembling a pineapple, with characteristic surface corrugations, and during the ripening period the cheese is thoroughly coated and rubbed with a suitable oil, with or without shellac. The finished cheese contains, in the water-free substance, not less than 50 percent of milk fat.

4. **LIMBURGER CHEESE.** The cheese made by the Limburger process from unpressed curd obtained by the action of rennet on whole milk. The curd is ripened in a damp atmosphere by special fermentation. The finished cheese contains, in the water-free substance, not less than 50 percent of milk fat.

5. **BRICK CHEESE.** The quick-ripened cheese made by the brick-cheese process from pressed curd obtained by the action of rennet on whole milk. It contains, in the water-free substance, not less than 50 percent of milk fat.

6. **STILTON CHEESE.** The cheese made by the Stilton process from unpressed curd obtained by the action of rennet on whole milk, with or without added cream. During the ripening process a special blue-green mold develops, and the cheese thus acquires a marbled or mottled appearance in section.

7. **GOUDA CHEESE.** The cheese made by the Gouda process from heated and pressed curd obtained by the action of rennet on whole milk. The rind is colored with saffron. The finished cheese contains, in the water-free substance, not less than 45 percent of milk fat.

8. **NEUFCHATEL CHEESE.** The cheese made by the Neufchatel process from unheated curd obtained by the combined action of lactic fermentation and rennet on whole milk. The curd, drained by gravity and light pressure, is kneaded or worked into a butterlike consistence and pressed into forms for immediate consumption or for ripening. The finished cheese contains, in the water-free substance, not less than 50 percent of milk fat.

9. **CREAM CHEESE.** The unripened cheese made by the Neufchatel process from whole milk enriched with cream. It contains, in the water-free substance, not less than 65 percent of milk fat.

10. **ROQUEFORT CHEESE.** The cheese made by the Roquefort process from unheated, unpressed curd obtained by the action of rennet on the whole milk of sheep, with or without the addition of a small proportion of the milk of goats.

³ In conformity with act of Congress approved Mar. 4, 1923.

⁴ The term "whey cheese" has been applied to a variety of products, such as Ricotta, Zieger, Primost, Mysost, produced by various processes from the constituents of whey.

The curd is inoculated with a special mold (*Penicillium roqueforti*) and ripens with the growth of the mold. The fully ripened cheese is friable and has a mottled or marbled appearance in section.

11. GORGONZOLA CHEESE. The cheese made by the Gorgonzola process from curd obtained by the action of rennet on whole milk. The cheese ripens in a cool, moist atmosphere with the development of a blue-green mold and thus acquires a mottled or marbled appearance in section.

WHOLE MILK OR SKIM MILK CHEESE

12. EDAM CHEESE. The cheese made by the Edam process from heated and pressed curd obtained by the action of rennet on whole milk or on partly skimmed milk. It is commonly made in spherical form and coated with a suitable oil and a harmless red coloring matter.

13. SWISS CHEESE. The cheese made by the Emmenthaler process from heated and pressed curd obtained by the action of rennet on whole milk or on partly skimmed milk. It is ripened by special gas-producing bacteria, causing characteristic "eyes" or holes. The finished cheese contains, in the water-free substance, not less than 45 percent of milk fat.

14. CAMEMBERT CHEESE. The cheese made by the Camembert process from unheated, unpressed curd obtained by the action of rennet on whole milk or on slightly skimmed milk. It is ripened by the growth of a special mold (*Penicillium camemberti*) on the outer surface. The finished cheese contains, in the water-free substance, not less than 45 percent of milk fat.

15. BRIE CHEESE. The cheese made by the Brie process from unheated, unpressed curd obtained by the action of rennet on whole milk, on milk with added cream, or on slightly skimmed milk. It is ripened by the growth of a special mold on the outer surface.

16. PARMESAN CHEESE. The cheese made by the Parmesan process from heated and hard-pressed curd obtained by the action of rennet on partly skimmed milk. The cheese, during the long ripening process, is coated with a suitable oil.

17. COTTAGE CHEESE. The unripened cheese made from heated or unheated, separated curd obtained by the action of lactic fermentation or rennet, or a combination of the two, on skimmed milk, with or without the addition of buttermilk. The drained curd may be enriched with cream, and salted or otherwise seasoned.

PASTEURIZED CHEESE

18. PASTEURIZED CHEESE, PASTEURIZED-BLENDED CHEESE. The pasteurized product made by comminuting and mixing, with the aid of heat and water, one or more lots of cheese into a homogeneous, plastic mass. The unqualified name "pasteurized cheese", "pasteurized-blended cheese", is understood to mean pasteurized Cheddar cheese, pasteurized-blended Cheddar cheese, and applies to a product which conforms to the standard for Cheddar cheese. Pasteurized cheese, pasteurized-blended cheese, bearing a varietal name is made from cheese of the variety indicated by the name and conforms to the limits for fat and moisture for cheese of that variety.

PROCESS CHEESE

19. PROCESS CHEESE. The modified cheese made by comminuting and mixing one or more lots of cheese into a homogeneous, plastic mass, with the aid of heat, with or without the addition of water, and with the incorporation of not more than 3 percent of a suitable emulsifying agent. The name "process cheese" unqualified is understood to mean process Cheddar cheese, and applies to a product which contains not more than 40 percent of water and, in the water-free substance, not less than 50 percent of milk fat. Process cheese qualified by a varietal name is made from cheese of the variety indicated by the name, and conforms to the limits for fat and moisture for cheese of that variety.

VEGETABLE PRODUCTS

GRAIN PRODUCTS

A. GRAIN AND FLOURS

1. **GRAIN.** The fully matured, air-dry seed of wheat, maize, rice, oats, rye, buckwheat, barley, sorghum, millet, or spelt.
2. **RICE.** The hulled, or hulled and polished, grain of *Oryza sativa* L.
 - a. Brown rice is hulled, unpolished grain.
 - b. Polished rice, "rice", is the hulled grain from which the bran or pericarp has been removed by scouring and rubbing.
3. **MEAL.** The product made by coarsely grinding grain.
4. **CORN MEAL, MAIZE MEAL, INDIAN CORN MEAL.** Meal made from maize grain. It contains not more than 14 percent of moisture, not less than 1.12 percent of nitrogen, and not more than 1.6 percent of ash.
5. **OATMEAL.** Meal made from hulled oats. It contains not more than 12 percent of moisture, not more than 1.5 percent of crude fiber, not less than 2.24 percent of nitrogen, and not more than 2.2 percent of ash.
6. **FLOUR, WHEAT FLOUR, WHITE FLOUR.** The fine-ground product obtained in the commercial milling of wheat, consisting essentially of the starch and gluten of the endosperm. It contains not more than 15 percent of moisture, not less than 1 percent of nitrogen, not more than 1 percent of ash, and not more than 0.5 percent of fiber.
7. **WHOLE-WHEAT FLOUR, ENTIRE-WHEAT FLOUR, GRAHAM FLOUR.** The product made by grinding wheat, and containing, in their natural proportions, all of the constituents of the cleaned grain.
8. **GLUTEN FLOUR.** The product made from wheat flour by the removal of a large part of the starch. It contains not more than 10 percent of moisture and, calculated on the water-free basis, not less than 7.1 percent of nitrogen, not more than 56 percent of nitrogen-free extract (using the protein factor 5.7), and not more than 44 percent of starch (as determined by the diastase method).
9. **GROUND GLUTEN.** The product made from wheat flour by the almost complete removal of starch. It contains not more than 10 percent of moisture and, calculated on the water-free basis, not less than 14.2 percent of nitrogen, not more than 15 percent of nitrogen-free extract (using the protein factor 5.7), and not more than 5.5 percent of starch (as determined by the diastase method).
10. **PURIFIED MIDDINGS.** The granular product obtained in the commercial process of milling wheat, and is that portion of the endosperm retained on 10 XX silk bolting cloth. It contains no more flour than is consistent with good commercial practice, nor more than 15 percent of moisture.
11. **SEMOLINA.** The purified middlings of durum wheat.
12. **FARINA.** The purified middlings of hard wheat other than durum.
13. **BUCKWHEAT FLOUR.** Bolted buckwheat meal, containing not more than 12 percent of moisture, not less than 1.28 percent of nitrogen, and not more than 1.75 percent of ash.
14. **RYE FLOUR.** The fine-ground product made by bolting rye meal. It contains not more than 13.5 percent of moisture, not less than 1.36 percent of nitrogen, and not more than 1.25 percent of ash.

B. BREADS

1. **BREAD.** The product made by baking a dough consisting of a leavened or unleavened mixture of ground grain and/or other edible farinaceous substance, with water, and with or without the addition of other edible substances.
2. **WHITE BREAD.** The product, in the form of loaves or smaller units, obtained by baking a leavened and kneaded mixture of flour, water, salt, and yeast, with or without edible fat or oil, milk or a milk product, sugar and/or other fermentable carbohydrate substance. It may also contain diastatic and/or proteolytic ferments and such minute amounts of unobjectionable salts as serve solely as yeast nutrients. The flour ingredient may include not more than

3 percent of other edible farinaceous substance. White bread contains, 1 hour or more after baking, not more than 38 percent of moisture. The name "bread" unqualified is commonly understood to mean white bread.

3. **WHOLE-WHEAT BREAD, ENTIRE-WHEAT BREAD, GRAHAM BREAD.** The product, in the form of loaves or smaller units, obtained by baking a leavened and kneaded mixture of whole-wheat flour, water, salt, and yeast, with or without edible fat or oil, milk or a milk product, sugar and/or other fermentable carbohydrate substance. It may also contain diastatic and/or proteolytic ferments and such minute amounts of unobjectionable salts as serve solely as yeast nutrients. It contains, 1 hour or more after baking, not more than 38 percent of moisture.

4. **MILK BREAD.** The product, in the form of loaves or smaller units, obtained by baking a leavened and kneaded mixture of flour, salt, yeast, and milk or its equivalent (milk solids and water in the proportions normal to milk); with or without edible fat or oil, sugar and/or other fermentable carbohydrate substance. It may also contain diastatic and/or proteolytic ferments and such minute amounts of unobjectionable salts as serve solely as yeast nutrients. The flour ingredient may include not more than 3 percent of other edible farinaceous substance. Milk bread contains, 1 hour or more after baking, not more than 38 percent of moisture.

5. **RAISIN BREAD.** The product, in the form of loaves or smaller units, obtained by baking a leavened and kneaded mixture of flour, water, salt, yeast, and raisins, with or without edible fat or oil, milk or a milk product, sugar and/or other fermentable carbohydrate substance. It may contain diastatic and/or proteolytic ferments and such minute amounts of unobjectionable salts as serve solely as yeast nutrients. The flour ingredient may include not more than 3 percent of other edible farinaceous substance. The finished product contains not less than 3 ounces of raisins to the pound.

6. **BOSTON BROWN BREAD.** The product, commonly in the form of cylindrical loaves, obtained by steaming or baking a leavened mixture of rye flour or meal, corn meal, a wheat flour, molasses, salt, water, and/or a milk product, with or without raisins. Leavening is commonly effected through the use of baking powder or sodium bicarbonate and sour milk.

C. MACARONI AND NOODLES

1. **MACARONI.** The shaped and dried doughs prepared by adding water to one or more of the following: Semolina, farina, wheat flour. It may contain added salt. In the finished product the moisture content does not exceed 13 percent. Various shapes of macaroni are known under distinguishing names, such as spaghetti, vermicelli.

a. Semolina macaroni is macaroni in the preparation of which semolina is the sole farinaceous ingredient.

b. Farina macaroni is macaroni in the preparation of which farina is the sole farinaceous ingredient.

2. **NOODLES, EGG NOODLES.** The shaped and dried doughs prepared from wheat flour and eggs, with or without water and with or without salt. The egg ingredient may be whole egg and/or egg yolk. In the finished product the moisture content does not exceed 13 percent and the egg-solids content upon the moisture-free basis is not less than 5.5 percent. Noodles are commonly ribbon-shaped.

3. **PLAIN NOODLES.** The shaped and dried doughs prepared from wheat flour and water, with or without salt. In the finished product the moisture content does not exceed 13 percent. Plain noodles are commonly ribbon-shaped.

FRUITS AND VEGETABLES

A. FRUIT AND FRUIT PRODUCTS

CITRUS FRUITS

1. **GRAPEFRUIT, POMELO.** The mature fruit of *Citrus grandis* Osbeck. The juice of the mature fruit contains not less than 7 parts of "soluble solids" (Brix reading expressed as sucrose) to each part of acid calculated as citric acid without water of crystallization.

2. ORANGE (common, sweet, or round). The mature fruit of *Citrus sinensis* Osbeck. The juice of the mature fruit contains not less than 8 parts of "soluble solids" (Brix reading expressed as sucrose) to each part of acid calculated as citric acid without water of crystallization.

DRIED FRUITS

3. EVAPORATED APPLES. Peeled, cored, and sliced apples from which the greater portion of the moisture has been evaporated. The finished product contains not more than 24 percent of moisture.

4. DRIED APRICOTS. Halved and pitted ripe apricots from which the greater portion of the moisture has been evaporated. Before packing, the dried fruit is commonly processed by washing. The finished product contains not more than 26 percent of moisture.

5. DRIED PEACHES. Halved and pitted ripe peaches from which the greater portion of the moisture has been evaporated. Before packing, the dried fruit is commonly processed by washing. The finished product contains not more than 26 percent of moisture.

6. DRIED PRUNES. Whole ripe prune plums from which the greater portion of the moisture has been evaporated. Before packing, the dried fruit is commonly processed by treatment with boiling water or steam. The finished product contains, in the fleshy portion, not more than 25 percent of moisture.

COLD-PACK FRUIT

7. COLD-PACK FRUIT. The product obtained by packing, in a suitable container, properly prepared fresh fruit, with or without the addition of sugar and/or dextrose, and maintaining it at a temperature sufficiently low to insure its preservation.

PRESERVES, JAMS, JELLIES

8. PRESERVE, FRUIT PRESERVE, JAM, FRUIT JAM. The product made by cooking to a suitable consistence properly prepared fresh fruit, cold-pack fruit, canned fruit, or a mixture of two or all of these, with sugar or with sugar and dextrose, with or without water. In its preparation not less than 45 pounds of fruit are used to each 55 pounds of sugar or of sugar and dextrose. A product in which the fruit is whole or in relatively large pieces is customarily designated a "preserve" rather than a "jam."

9. JELLY, FRUIT JELLY. The semisolid, gelatinous product made by concentrating to a suitable consistence the strained juice or the strained water extract from fresh fruit, from cold-pack fruit, from canned fruit, or from a mixture of two or of all of these, with sugar or with sugar and dextrose.

10. GLUCOSE FRUIT PRESERVE, CORN SIRUP FRUIT PRESERVE, GLUCOSE FRUIT JAM, CORN SIRUP FRUIT JAM. The product made by cooking to a suitable consistence properly prepared fresh fruit, cold-pack fruit, canned fruit, or a mixture of two or all of these, with glucose or corn sirup. In its preparation not less than 45 pounds of fruit are used to each 55 pounds of glucose or corn sirup.

11. GLUCOSE FRUIT JELLY, CORN SIRUP FRUIT JELLY. The semisolid, gelatinous product made by concentrating to a suitable consistence the strained juice or the strained water extract from fresh fruit, from cold-pack fruit, from canned fruit, or from a mixture of two or of all of these, with glucose or corn sirup.

12. CITRUS FRUIT MARMALADE. The jellylike product made from the properly prepared peel and juice, with or without the pulp, of citrus fruit, with sugar or with sugar and dextrose, by cooking with water. It contains, embedded in the mass, pieces of the fruit peel.

13. APPLE BUTTER. The semisolid product obtained by cooking to a suitable consistence the strained edible portion of apples with sugar and/or dextrose, with or without one or more of the following: Apple juice, boiled cider, spice, salt. In its preparation not less than 5 parts by weight of the strained apples are used to each 2 parts by weight of sugar and/or dextrose. The product has a characteristic apple flavor and is commonly spiced.

B. FRUIT JUICES

1. **FRUIT JUICE.** The unfermented liquid obtained from the first pressing of sound, ripe, fresh fruit or its pulp. It conforms in name to the fruit from which it is obtained.

2. **GRAPE JUICE.** The unfermented juice of sound, ripe grapes. It is obtained by a single pressing of the fruit, with or without the aid of heat, and with or without the removal of insoluble matter.

3. **ORANGE JUICE.** The unfermented juice obtained from sound, ripe, sweet oranges. It may contain a portion of the pulp.

C. FRUIT KERNEL PASTES

1. **KERNEL PASTES.** The plastic products obtained by cooking with water, sugar, and/or dextrose, the blanched and ground kernels of one or more of the following: Apricots, peaches, plums (prunes). They are free from hydrocyanic acid and contain not more than 14 percent of water nor more than 40 percent of total sugars expressed as invert sugar. A kernel paste conforms in name to the kind or kinds of kernels employed in its production.

2. **ALMOND PASTE.** The kernel paste obtained by cooking blanched and ground sweet almonds with blanched and ground bitter almonds, water, sugar, and/or dextrose. It contains not more than 14 percent of water nor more than 40 percent of total sugars expressed as invert sugar.

D. TOMATO PRODUCTS

1. **TOMATO PUREE,⁵ TOMATO PULP.** The product resulting from the concentration of the screened or strained fleshy and liquid portions of ripe tomatoes, except those portions from skin and core trimmings; with or without the addition of salt. The product contains not less than 8.37 percent of tomato solids.

2. **TOMATO PASTE, SALSA DI POMODORO, "SALSA."** The product resulting from the concentration of the screened or strained fleshy and liquid portions of ripe tomatoes, except those portions from skin and core trimmings; with or without the addition of salt, and with or without the addition of basil. The finished product contains not less than 22 percent of tomato solids.

3. **HEAVY TOMATO PASTE, "CONCENTRATO."** Tomato paste containing not less than 33 percent of tomato solids.

4. **TOMATO JUICE.** The unconcentrated, pasteurized product, consisting of the liquid, with a substantial portion of the pulp, expressed from ripe tomatoes, with or without the application of heat, and with or without the addition of salt.

5. **TOMATO CATCHUP.** The concentrated product made from the pulp and juice of ripe tomatoes (exclusive of skins, seeds, and cores), a vinegar, salt, spice, and other seasoning, sugar and/or dextrose.

E. PICKLES

1. **PICKLES.** Immature cucumbers properly prepared, without taking up any metallic compounds other than salt, and preserved in any kind of vinegar, with or without spices. Pickled onions, pickled beets, pickled beans, and other pickled vegetables are vegetables prepared as described above, and conform in name to the vegetables used.

2. **SALT PICKLES.** Immature cucumbers preserved in a solution of common salt, with or without spices.

3. **SWEET PICKLES.** Pickled cucumbers or other vegetables sweetened with sugar and/or dextrose.

F. SAUERKRAUT

SAUERKRAUT. The product, of characteristic acid flavor, obtained by the full fermentation, chiefly lactic, of properly prepared and shredded cabbage in the presence of not less than 2 percent nor more than 3 percent of salt. It contains, upon completion of the fermentation, not less than 1.5 percent of acid, expressed as lactic acid. Sauerkraut which has been rebrined in the process of canning or repacking, contains not less than 1 percent of acid, expressed as lactic acid.

⁵ "Tomato puree" should not be confused with "puree from trimmings", a term used to denote a product, commonly unconcentrated, sometimes added in the canning of tomatoes.

SUGARS AND RELATED SUBSTANCES

A. SUGAR AND SUGAR PRODUCTS

1. SUGAR. Sucrose (saccharose) obtained chiefly from sugarcane and sugar beets. Granulated, loaf, cut, milled, and powdered sugars are different forms of sugar, containing at least 99.5 percent of sucrose.

2. MOLASSES. The product left after separating the sugar from massecuite, melada, mush sugar, or concrete. It contains not more than 25 percent of water and not more than 5 percent of ash.

3. REFINERS SIRUP. The residual liquid product obtained in the process of refining raw cane sugars. It contains not more than 25 percent of water and not more than 8 percent of ash.

4. CANE SIRUP. Sirup made by the evaporation of the juice of the sugarcane or by the solution of sugarcane concrete. It contains not more than 30 percent of water and not more than 2.5 percent of ash.

5. SUGAR SIRUP. The sirup made by dissolving sugar in water. It contains not more than 35 percent of water.

6. MAPLE SUGAR. The solid product resulting from the evaporation of maple sap or maple sirup.

7. MAPLE SIRUP. Sirup made by the evaporation of maple sap, or by the solution of maple sugar. It contains not more than 35 percent of water. The finished product weighs not less than 11 pounds to the gallon (231 cubic inches).

8. SORGHUM SIRUP. The sirup obtained by the clarification and concentration of the juice of the sugar sorghum. It contains not more than 30 percent of water, nor more than 6.25 percent of ash calculated on a dry basis.

B. DEXTROSE AND RELATED PRODUCTS

1. DEXTROSE. The product chiefly made by the hydrolysis of starch or a starch-containing substance, followed by processes of refining and crystallization.⁶

a. Anhydrous dextrose contains not less than 99.5 percent of dextrose and not more than 0.5 percent of moisture.

b. Hydrated dextrose contains not less than 90 percent of dextrose and not more than 10 percent of moisture, including water of crystallization.

2. GLUCOSE, MIXING GLUCOSE, CONFECTIONER'S GLUCOSE. A thick, sirupy, colorless product made by incompletely hydrolyzing starch, or a starch-containing substance, and decolorizing and evaporating the product. It contains on a basis of 41° Baumé not more than 1 percent of ash, consisting chiefly of chlorides and sulphates.

C. HONEY

1. HONEY. The nectar and saccharine exudations of plants gathered, modified, and stored in the comb by honeybees (*Apis mellifica* and *A. dorsata*). Honey is levorotatory and contains not more than 25 percent of water, not more than 0.25 percent of ash, and not more than 8 percent of sucrose.

2. COMB HONEY. Honey contained in the cells of comb.

3. EXTRACTED HONEY. Honey which has been separated from the uncrushed comb by centrifugal force or gravity.

4. STRAINED HONEY. Honey removed from the crushed comb by straining or other means.

CONDIMENTS

A. SPICES⁷

1. SPICES. Aromatic vegetable substances used for the seasoning of food. They are true to name, and from them no portion of any volatile oil or other flavoring principle has been removed.

2. ALLSPICE, PIMENTO. The dried, nearly ripe fruit of *Pimenta officinalis* Lindl. It contains not less than 8 percent of quercitannic acid (calculated

⁶ When derived from cornstarch, dextrose is known commercially as refined corn sugar.

⁷ The term "dried" as used in this schedule refers to the air-dried product. The term "starch" as used in this schedule refers to starch as determined by the official diastase method.

from the total oxygen absorbed by the aqueous extract), not more than 25 percent of crude fiber, not more than 6 percent of total ash, nor more than 0.4 percent of ash insoluble in hydrochloric acid.

3. ANISE, ANISEED. The dried fruit of *Pimpinella anisum* L. It contains not more than 9 percent of total ash, nor more than 1.5 percent of ash insoluble in hydrochloric acid.

4. BAY LEAVES. The dried leaves of *Laurus nobilis* L.

5. CAPERS. The flower buds of *Capparis spinosa* L.

6. CARAWAY, CARAWAY SEED. The dried fruit of *Carum carvi* L. It contains not more than 8 percent of total ash, nor more than 1.5 percent of ash insoluble in hydrochloric acid.

7. CARDAMOM. The dried, nearly ripe fruit of *Elettaria cardamomum* Maton.

8. CARDAMOM SEED. The dried seed of cardamom. It contains not more than 8 percent of total ash, nor more than 3 percent of ash insoluble in hydrochloric acid.

9. RED PEPPER. The red, dried, ripe fruit of any species of *Capsicum*. It contains not more than 8 percent of total ash, nor more than 1 percent of ash insoluble in hydrochloric acid.

10. CAYENNE PEPPER, CAYENNE. The dried, ripe fruit of *Capsicum frutescens* L., *C. baccatum* L., or some other small-fruited species of *Capsicum*. It contains not less than 15 percent of nonvolatile ether extract, not more than 1.5 percent of starch, not more than 28 percent of crude fiber, not more than 8 percent of total ash, nor more than 1.25 percent of ash insoluble in hydrochloric acid.

11. PAPRIKA. The dried, ripe fruit of *Capsicum annum* L. It contains not more than 8.5 percent of total ash, nor more than 1 percent of ash insoluble in hydrochloric acid. The iodine number of its extracted oil is not less than 125, nor more than 136.

12. HUNGARIAN PAPRIKA. Paprika having the pungency and flavor characteristic of that grown in Hungary.

a. Rosenpaprika, rosapaprika, rose paprika, is Hungarian paprika prepared by grinding specially selected pods of paprika, from which the placenta, stalks, and stems have been removed. It contains no more seeds than the normal pods, not more than 18 percent of nonvolatile ether extract, not more than 23 percent of crude fiber, not more than 6 percent of total ash, nor more than 0.4 percent of ash insoluble in hydrochloric acid.

b. Koenigspaprika, king's paprika, is Hungarian paprika prepared by grinding whole pods of paprika without selection, and includes the seeds and stems naturally occurring with the pods. It contains not more than 18 percent of nonvolatile ether extract, not more than 23 percent of crude fiber, not more than 6.5 percent of total ash, nor more than 0.5 percent of ash insoluble in hydrochloric acid.

13. PIMENTON, PIMIENTO, SPANISH PAPRIKA. Paprika having the characteristics of that grown in Spain. It contains not more than 18 percent of nonvolatile ether extract, not more than 21 percent of crude fiber, not more than 8.5 percent of total ash, nor more than 1 percent of ash insoluble in hydrochloric acid.

14. CELERY SEED. The dried fruit of *Celeri graveolens* (L.) Britton (*Apium graveolens* L.). It contains not more than 10 percent of total ash, nor more than 2 percent of ash insoluble in hydrochloric acid.

15. CINNAMON. The dried bark of cultivated varieties of *Cinnamomum zeylanicum* Nees or of *C. cassia* (L.) Blume, from which the outer layers may or may not have been removed.

16. CEYLON CINNAMON. The dried inner bark of cultivated varieties of *Cinnamomum zeylanicum* Nees.

17. SAIGON CINNAMON, CASSIA. The dried bark of cultivated varieties of *Cinnamomum cassia* (L.) Blume.

18. GROUND CINNAMON, GROUND CASSIA. The powder made from cinnamon. It contains not more than 5 percent of total ash, nor more than 2 percent of ash insoluble in hydrochloric acid.

19. CLOVES. The dried flower buds of *Caryophyllus aromaticus* L. They contain not more than 5 percent of clove stems, not less than 15 percent of volatile ether extract, not less than 12 percent of quercitannic acid (calculated from the total oxygen absorbed by the aqueous extract), not more than 10 percent of crude fiber, not more than 7 percent of total ash, nor more than 0.5 percent of ash insoluble in hydrochloric acid.

20. CORIANDER SEED. The dried fruit of *Coriandrum sativum* L. It contains not more than 7 percent of total ash, nor more than 1.5 percent of ash insoluble in hydrochloric acid.

21. CUMIN SEED. The dried fruit of *Cuminum cyminum* L. It contains not more than 9.5 percent of total ash, not more than 1.5 percent of ash insoluble in hydrochloric acid, nor more than 5 percent of harmless foreign matter.

22. CURCUMA, TURMERIC. The dried rhizome or bulbous root of *Curcuma longa* L.

23. DILL SEED. The dried fruit of *Anethum graveolens* L. It contains not more than 10 percent of total ash, nor more than 3 percent of ash insoluble in hydrochloric acid.

24. FENNEL SEED. The dried fruit of cultivated varieties of *Foeniculum vulgare* Hill. It contains not more than 9 percent of total ash nor more than 2 percent of ash insoluble in hydrochloric acid.

25. GINGER. The washed and dried, or decorticated and dried, rhizome of *Zingiber officinale* Roscoe. It contains not less than 42 percent of starch, not more than 8 percent of crude fiber, not more than 1 percent of lime (CaO), not less than 12 percent of cold-water extract, not more than 7 percent of total ash, not more than 2 percent of ash insoluble in hydrochloric acid, nor less than 2 percent of ash soluble in cold water.

26. JAMAICA GINGER. Ginger grown in Jamaica. It contains not less than 15 percent of cold-water extract, and conforms in other respects to the standards for ginger.

27. LIMED GINGER, BLEACHED GINGER. Whole ginger coated with carbonate of calcium. It contains not more than 4 percent of carbonate of calcium nor more than 10 percent of total ash, and conforms in other respects to the standards for ginger.

28. HORSERADISH. The root of *Radicula armoracia* (L.) Robinson.

29. PREPARED HORSERADISH. Comminuted horseradish, with or without a vinegar.

30. MACE. The dried arillus of *Myristica fragrans* Houtt. It contains not less than 20 percent nor more than 30 percent of nonvolatile ether extract, not more than 10 percent of crude fiber, not more than 3 percent of total ash, nor more than 0.5 percent of ash insoluble in hydrochloric acid.

31. MACASSAR MACE, PAPUA MACE. The dried arillus of *Myristica argentea* Warb.

32. MARJORAM, LEAF MARJORAM. The dried leaves, with or without a small proportion of the flowering tops, of *Majorana hortensis* Moench. It contains not more than 16 percent of total ash, not more than 4.5 percent of ash insoluble in hydrochloric acid, nor more than 10 percent of stems and harmless foreign material.

33. MUSTARD SEED. The seed of *Sinapis alba* L. (white mustard), *Brassica nigra* (L.) Koch (black mustard), *B. juncea* (L.) Cosson, or varieties or closely related species of the types of *B. nigra* and *B. juncea*.

Sinapis alba (white mustard) contains no appreciable amount of volatile oil. It contains not more than 5 percent of total ash nor more than 1.5 percent of ash insoluble in hydrochloric acid.

Brassica nigra (black mustard) and *B. juncea* yield 0.6 percent of volatile mustard oil (calculated as allylthiocyanate). The varieties and species closely related to the types of *B. nigra* and *B. juncea* yield not less than 0.6 percent of volatile mustard oil, similar in character and composition to the volatile oils yielded by *B. nigra* and *B. juncea*. These mustard seeds contain not more than 5 percent of total ash, nor more than 1.5 percent of ash insoluble in hydrochloric acid.

34. GROUND MUSTARD SEED, MUSTARD MEAL. Unbolted, ground mustard seed, conforming to the standards for mustard seed.

35. MUSTARD CAKE. Ground mustard seed, mustard meal, from which a portion of fixed oil has been removed.

36. MUSTARD FLOUR, GROUND MUSTARD, "MUSTARD". The powder made from mustard seed with the hulls largely removed and with or without the removal of a portion of the fixed oil. It contains not more than 1.5 percent of starch, nor more than 6 percent of total ash.

37. PREPARED MUSTARD. A paste composed of a mixture of ground mustard seed and/or mustard flour and/or mustard cake, with salt, a vinegar, and with or without sugar and/or dextrose, spices, or other condiments. In the fat-, salt-, and sugar-free solids it contains not more than 24 percent of

carbohydrates, not more than 12 percent of crude fiber, nor less than 5.6 percent of nitrogen, the carbohydrates being calculated as starch.

38. NUTMEG. The dried seed of *Myristica fragrans* Hoult. deprived of its testa, with or without a thin coating of lime (CaO). It contains not less than 25 percent of nonvolatile ether extract, not more than 10 percent of crude fiber, not more than 5 percent of total ash, nor more than 0.5 percent of ash insoluble in hydrochloric acid.

39. MACASSAR NUTMEG, PAPUA NUTMEG, MALE NUTMEG, LONG NUTMEG. The dried seed of *Myristica argentea* Warb. deprived of its testa.

40. PARADISE SEED, GRAINS OF PARADISE, GUINEA GRAINS, MELEGUETA PEPPER. The seed of *Amomum melegueta* Roscoe.

41. PARSLEY LEAVES. The leaves of *Petroselinum hortense* Hoffm. (*P. sativum* Hoffm.).

42. BLACK PEPPER. The dried immature berry of *Piper nigrum* L. It contains not less than 6.75 percent of nonvolatile ether extract, not less than 30 percent of starch, not more than 7 percent of total ash, nor more than 1.5 percent of ash insoluble in hydrochloric acid.

43. GROUND BLACK PEPPER. The product made by grinding the entire berry of *Piper nigrum* L. It contains the several parts of the berry in their normal proportions.

44. LONG PEPPER. The dried fruit of *Piper longum* L.

45. WHITE PEPPER. The dried mature berry of *Piper nigrum* L. from which the outer coating (or the outer and inner coatings) have been removed. It contains not less than 7 percent of nonvolatile ether extract, not less than 52 percent of starch, not more than 5 percent of crude fiber, not more than 3.5 percent of total ash, nor more than 0.3 percent of ash insoluble in hydrochloric acid.

46. SAFFRON. The dried stigma of *Crocus sativas* L. It contains not more than 10 percent of yellow styles and other foreign matter, not more than 14 percent of volatile matter when dried at 100° C., not more than 7.5 percent of total ash, nor more than 1 percent of ash insoluble in hydrochloric acid.

47. SAGE. The dried leaf of *Salvia officinalis* L. It contains not more than 12 percent of stems (excluding petioles) and other foreign material.

48. SAVORY, SUMMER SAVORY. The dried leaves and flowering tops of *Satureja hortensis* L.

49. STAR ANISEED. The dried fruit of *Illicium verum* Hook. It contains not more than 5 percent of total ash.

50. TARRAGON. The dried leaves and flowering tops of *Artemisia dracunculus* L.

51. THYME. The dried leaves and flowering tops of *Thymus vulgaris* L. It contains not more than 14 percent of total ash, nor more than 4 percent of ash insoluble in hydrochloric acid.

B. FLAVORING EXTRACTS AND ESSENTIAL OILS

1. FLAVORING EXTRACT.⁸ A solution in ethyl alcohol of proper strength of the sapid and odorous principles derived from an aromatic plant, or parts of the plant, with or without its coloring matter, conforming in name to the plant used in its preparation.

2. ALMOND EXTRACT. The flavoring extract prepared from oil of bitter almonds, free from hydrocyanic acid. It contains not less than 1 percent by volume of oil of bitter almonds.

2a. OIL OF BITTER ALMONDS, COMMERCIAL. The volatile oil obtained from the seed of the bitter almond (*Amygdalus communis* L.), the apricot (*Prunus armeniaca* L.), or the peach (*Amygdalus persica* L.).

3. ANISE EXTRACT. The flavoring extract prepared from oil of anise. It contains not less than 3 percent by volume of oil of anise.

3a. OIL OF ANISE. The volatile oil obtained from aniseed.

4. CELERY SEED EXTRACT. The flavoring extract prepared from celery seed or the oil of celery seed, or both. It contains not less than 0.3 percent by volume of oil of celery seed.

4a. OIL OF CELERY SEED. The volatile oil obtained from celery seed.

⁸ The flavoring extracts herein described are intended solely for food purposes and are not to be confounded with similar preparations described in the Pharmacopoeia for medicinal purposes.

5. CINNAMON EXTRACT, CASSIA EXTRACT, CASSIA CINNAMON EXTRACT. The flavoring product prepared from oil of cinnamon. It contains not less than 2 percent by volume of oil of cinnamon.

5a. OIL OF CINNAMON, OIL OF CASSIA, OIL OF CASSIA CINNAMON. The lead-free volatile oil obtained from the leaves or bark of *Cinnamomum cassia* (L.) Blume. It contains not less than 80 percent by volume of cinnamic aldehyde.

6. CEYLON CINNAMON EXTRACT. The flavoring extract prepared from oil of Ceylon cinnamon. It contains not less than 2 percent by volume of oil of Ceylon cinnamon.

6a. OIL OF CEYLON CINNAMON. The lead-free volatile oil obtained from the bark of the Ceylon cinnamon (*Cinnamomum zeylanicum* Nees). It contains not less than 65 percent by weight of cinnamic aldehyde and not more than 10 percent by weight of eugenol.

7. CLOVE EXTRACT. The flavoring extract prepared from oil of cloves. It contains not less than 2 percent by volume of oil of cloves.

7a. OIL OF CLOVES. The lead-free volatile oil obtained from cloves.

8. GINGER EXTRACT. The flavoring extract prepared from ginger. It contains in each 100 cubic centimeters the alcohol-soluble matters from not less than 20 grams of ginger.

9. LEMON EXTRACT. The flavoring extract prepared from oil of lemon, or from lemon peel, or both. It contains not less than 5 percent by volume of oil of lemon.

9a. OIL OF LEMON. The volatile oil expressed, without the aid of heat, from the fresh peel of the lemon (*Citrus limonia* Osbeck), with or without previous separation of the pulp and peel.

10. TERPENELESS EXTRACT OF LEMON. The flavoring extract prepared by shaking oil of lemon with dilute alcohol, or by dissolving terpeneless oil of lemon in dilute alcohol. It contains not less than 0.2 percent by weight of citral derived from oil of lemon.

10a. TERPENELESS OIL OF LEMON. Oil of lemon from which all or nearly all of the terpenes have been removed.

11. NUTMEG EXTRACT. The flavoring extract prepared from oil of nutmeg. It contains not less than 2 percent by volume of oil of nutmeg.

11a. OIL OF NUTMEG. The volatile oil obtained from nutmegs.

12. ORANGE EXTRACT. The flavoring extract prepared from oil of orange, or from orange peel, or both. It contains not less than 5 percent by volume of oil of orange.

12a. OIL OF ORANGE. The volatile oil obtained, by expression or alcoholic solution, from the fresh peel of the orange (*Citrus aurantium* L.). It has an optical rotation (25° C.) of not less than +95° in a 100-millimeter tube.

13. TERPENELESS EXTRACT OF ORANGE. The flavoring extract prepared by shaking oil of orange with dilute alcohol, or by dissolving terpeneless oil of orange in dilute alcohol. It corresponds in flavoring strength to orange extract.

13a. TERPENELESS OIL OF ORANGE. Oil of orange from which all or nearly all of the terpenes have been removed.

14. PEPPERMINT EXTRACT. The flavoring extract prepared from oil of peppermint, or from peppermint, or both. It contains not less than 3 percent by volume of oil of peppermint.

14a. PEPPERMINT. The leaves and flowering tops of *Mentha piperita* L.

14b. OIL OF PEPPERMINT. The volatile oil obtained from peppermint. It contains not less than 50 percent by weight of menthol.

15. ROSE EXTRACT. The flavoring extract prepared from attar of roses, with or without red rose petals. It contains not less than 0.4 percent by volume of attar of roses.

15a. ATTAR OF ROSES. The volatile oil obtained from the petals of *Rosa Damascena* Mill., *R. centifolia* L., or *R. moschata* Herrm.

16. SAVORY EXTRACT. The flavoring extract prepared from oil of savory, or from savory, or both. It contains not less than 0.35 percent by volume of oil of savory.

16a. OIL OF SAVORY. The volatile oil obtained from savory.

17. SPEARMINT EXTRACT. The flavoring extract prepared from oil of spearmint, or from spearmint, or both. It contains not less than 3 percent by volume of oil of spearmint.

- 17a. SPEARMINT. The leaves and flowering tops of *Mentha spicata* L.
 17b. OIL OF SPEARMINT. The volatile oil obtained from spearmint.
 18. STAR ANISE EXTRACT. The flavoring extract prepared from oil of star anise. It contains not less than 3 percent by volume of oil of star anise.
 18a. OIL OF STAR ANISE. The volatile oil distilled from the fruit of the star anise (*Illicium verum* Hook.).
 19. SWEET BASIL EXTRACT. The flavoring extract prepared from oil of sweet basil, or from sweet basil, or both. It contains not less than 0.1 percent by volume of oil of sweet basil.
 19a. SWEET BASIL, BASIL. The leaves and tops of *Ocimum basilicum* L.
 19b. OIL OF SWEET BASIL. The volatile oil obtained from basil.
 20. SWEET MARJORAM EXTRACT, MARJORAM EXTRACT. The flavoring extract prepared from the oil of marjoram, or from marjoram, or both. It contains not less than 1 percent by volume of oil of marjoram.
 20a. OIL OF MARJORAM. The volatile oil obtained from marjoram.
 21. THYME EXTRACT. The flavoring extract prepared from oil of thyme, or from thyme, or both. It contains not less than 0.2 percent by volume of oil of thyme.
 21a. OIL OF THYME. The volatile oil obtained from thyme.
 22. TONKA EXTRACT. The flavoring extract prepared from tonka bean, with or without one or more of the following: Sugar, dextrose, glycerin. It contains not less than 0.1 percent by weight of coumarin extracted from the tonka bean, together with a corresponding proportion of the other soluble matters thereof.
 22a. TONKA BEAN. The seed of *Coumarouna odorata* Aublet (*Dipteryx odorata* (Aubl.) Willd.).
 23. VANILLA EXTRACT. The flavoring extract prepared from vanilla bean, with or without one or more of the following: Sugar, dextrose, glycerin. It contains in 100 cubic centimeters the soluble matters from not less than 10 grams of the vanilla bean.
 23a. VANILLA BEAN. The dried, cured fruit of *Vanilla fragrans* (Salisb.) Ames (*V. planifolia* Andr.).
 24. WINTERGREEN EXTRACT. The flavoring extract prepared from oil of wintergreen. It contains not less than 3 percent by volume of oil of wintergreen.
 24a. OIL OF WINTERGREEN. The volatile oil distilled from the leaves of *Gaultheria procumbens* L.

C. MAYONNAISE DRESSING

MAYONNAISE, MAYONNAISE DRESSING, MAYONNAISE SALAD DRESSING. The semisolid emulsion of edible vegetable oil, egg yolk, or whole egg, a vinegar, and/or lemon juice, with one or more of the following: Salt, other seasoning commonly used in its preparation, sugar, and/or dextrose. The finished product contains not less than 50 percent of edible vegetable oil.

EDIBLE VEGETABLE OILS AND FATS

1. EDIBLE FATS and EDIBLE OILS. Such glycerids of the fatty acids as are recognized to be wholesome foods. They are dry, and sweet in flavor and odor.
2. CACAO BUTTER, COCOA BUTTER. The edible fat obtained from sound cacao beans (seeds of *Theobroma cacao* L. or other closely related species), either before or after roasting.
3. COCONUT OIL, COPRA OIL. The edible oil obtained from the kernels of the coconut (*Cocos nucifera* L. or *C. butyracea* L.).
 - a. Cochin oil is coconut oil prepared in Cochine (Malabar).
 - b. Ceylon oil is coconut oil prepared in Ceylon.
4. CORN OIL, MAIZE OIL. The edible oil obtained from the germ of Indian corn, maize (*Zea mays* L.).
5. COTTONSEED OIL. The edible oil obtained from the seed of the cotton plant (*Gossypium herbaceum* L.), or from the seed of other species of *Gossypium*.
6. OLIVE OIL, SWEET OIL. The edible oil obtained from the sound, mature fruit of the olive tree (*Olea europaea* L.).

7. **PALM KERNEL OIL.** The edible oil obtained from the kernels of the fruit of the palm tree (*Elaeis guineensis* Jacq., or *E. melanococca* Gaert.).

8. **PEANUT OIL, ARACHIS OIL, EARTHNUIT OIL.** The edible oil obtained from the peanut (*Arachis hypogaea* L.).

9. **POPPY-SEED OIL.** The edible oil obtained from the seeds of the poppy (*Papaver somniferum* L.).

10. **RAPESEED OIL, RAPE OIL, COLZA OIL.** The edible oil obtained from the seed of the rape plant (*Brassica napus* L.), or from the seed of closely related *Brassica* species which yield oils similar in composition and character to the oil obtained from the seed of *B. napus* L.

11. **SOYBEAN OIL, SOY OIL, SOJA OIL.** The edible oil obtained from the seed of the soybean plant (*Soja max.* (L.) Piper; *Glycine soja* Sieb. and Zucc.; *Soja hispida* Moench).

12. **SESAME OIL, GINGILLI OIL, TEEL OIL, BENNE OIL.** The edible oil obtained from the seed of the sesame plant (*Sesamum orientale* L.; *S. indicum* L.; *S. radiatum* Schum. and Thonn.).

13. **SUNFLOWER OIL.** The edible oil obtained from the seed of the sunflower (*Helianthus annuus* L.).

TEA, COFFEE, AND CACAO PRODUCTS

A. TEA

TEA. The tender leaves, leaf buds, and tender internodes of different varieties of *Thea sinensis* L., prepared and cured by recognized methods of manufacture. It conforms in variety and place of production to the name it bears; contains not less than 4 percent nor more than 7 percent of ash; and meets the provisions of the act of Congress approved March 2, 1897, as amended, regulating the importation and inspection of tea.

B. COFFEE

COFFEE. The seed of cultivated varieties of *Coffea arabica*, *C. liberica*, and *C. robusta*.

a. Green coffee, raw coffee, unroasted coffee, is coffee freed from all but a small portion of its spermoderm, and conforms in variety and in place of production to the name it bears.

b. Roasted coffee, "coffee", is properly cleaned green coffee which by the action of heat (roasting) has become brown and has developed its characteristic aroma.

C. CACAO PRODUCTS

1. **CACAO BEANS, COCOA BEANS.** The seeds of trees belonging to the genus *Theobroma*, especially those of *T. cacao* L. and closely related species.

2. **CACAO NIBS, COCOA NIBS, "CRACKED COCOA."** Roasted or dried cacao beans, broken and freed from germ and from shell or husk.

3. **CACAO BUTTER, COCOA BUTTER.** (See Edible Vegetable Oils and Fats.)

4. **CHOCOLATE, PLAIN CHOCOLATE, BITTER CHOCOLATE, CHOCOLATE LIQUOR, CHOCOLATE PASTE, BITTER CHOCOLATE COATING.** The solid or plastic mass obtained by grinding cacao nibs. It contains not less than 50 percent of cacao fat and, on the moisture- and fat-free basis, not more than 8 percent of total ash, not more than 0.4 percent of ash insoluble in hydrochloric acid, nor more than 7 percent of crude fiber.

5. **SWEET CHOCOLATE, SWEET CHOCOLATE COATING.** Chocolate mixed with sugar and/or dextrose, with or without the addition of cacao butter, spices, or other flavoring materials. It contains, on the moisture-, sugar-, and fat-free basis, no greater percentage of total ash, ash insoluble in hydrochloric acid, or crude fiber, respectively, than is found in moisture- and fat-free chocolate.

6. **MILK CHOCOLATE, SWEET MILK CHOCOLATE.** The product obtained by grinding chocolate with sugar and/or dextrose, with the solids of whole milk, or the constituents of milk solids in proportions normal for whole milk, and with or without cacao butter, and/or flavoring material. It contains not less than 12 percent of milk solids.

7. **COCOA, POWDERED COCOA.** Chocolate deprived of a portion of its fat and pulverized. It contains, on the moisture- and fat-free basis, no greater percentage of total ash, ash insoluble in hydrochloric acid, or crude fiber, respectively, than is found in moisture- and fat-free chocolate.

8. **"BREAKFAST COCOA."** Cocoa which contains not less than 22 percent of cacao fat.

9. **SWEET COCOA, SWEETENED COCOA.** Cocoa mixed with sugar and/or dextrose. It contains not more than 65 percent of total sugars in the finished product, and, on the moisture-, sugar-, and fat-free basis, no greater percentage of total ash, ash insoluble in hydrochloric acid, or crude fiber, respectively, than is found in moisture- and fat-free chocolate.

10. **SWEET MILK COCOA.** The product obtained by grinding cocoa with sugar and/or dextrose, with the solids of whole milk, or the constituents of milk solids in proportions normal for whole milk, and with or without flavoring material. It contains not less than 12 percent of milk solids.

11. **DUTCH-PROCESS CHOCOLATE, "ALKALIZED CHOCOLATE",** and **DUTCH-PROCESS COCOA, "ALKALIZED COCOA."** Modifications, respectively, of chocolate and cocoa, in that in their manufacture an alkali carbonate or other suitable alkaline substance has been employed. In the preparation of these products not more than 3 parts by weight of potassium carbonate, or the neutralizing equivalent thereof in other alkaline substances, are added to each 100 parts by weight of cacao nibs. The finished products conform to the standards for chocolate and cocoa, respectively, due allowance being made for the kind and amount of alkaline substance added.

BEVERAGES

A. CARBONATED BEVERAGES AND BEVERAGE FLAVORS

1. **GINGER ALE.** The carbonated beverage prepared from ginger ale flavor, harmless organic acid, water, and a sirup of one or more of the following: Sugar, invert sugar, dextrose; with or without the addition of caramel color.

1a. **GINGER ALE FLAVOR, GINGER ALE CONCENTRATE.** The beverage flavor in which ginger is the essential constituent, with or without aromatic and pungent ingredients, citrus oils, fruit juices, and caramel color.

2. **SARSAPARILLA.** The carbonated beverage prepared from sarsaparilla flavor, water, and a sirup of one or more of the following: Sugar, invert sugar, dextrose; with or without harmless organic acid, and with or without the addition of caramel color.

2a. **SARSAPARILLA FLAVOR.** The beverage flavor prepared from oil of sassafras and methyl salicylate (or oil of wintergreen or oil of sweet birch), with or without other aromatic and flavoring substances and caramel color. It derives its characteristic flavor from oil of sassafras and methyl salicylate.

3. **ROOT BEER.** The carbonated beverage prepared from root beer flavor, water, and a sirup of one or more of the following: Sugar, invert sugar, dextrose; with or without harmless organic acid, and with or without the addition of caramel color.

3a. **ROOT BEER FLAVOR, ROOT BEER CONCENTRATE.** The beverage flavor in which oil of sassafras and methyl salicylate (or oil of wintergreen or oil of sweet birch) are the principal flavoring constituents. It contains other flavoring substances, with or without the addition of caramel color.

4. **BIRCH BEER.** The carbonated beverage prepared from birch beer flavor, water, and a sirup of one or more of the following: Sugar, invert sugar, dextrose; with or without harmless organic acid, and with or without the addition of caramel color.

4a. **BIRCH BEER FLAVOR, BIRCH BEER CONCENTRATE.** The beverage flavor in which methyl salicylate (or oil of sweet birch or oil of wintergreen) and oil of sassafras are the principal flavoring constituents, with or without other flavoring substances, and with or without the addition of caramel color. The flavor of methyl salicylate predominates.

5. **CREAM SODA WATER, "CREAM SODA."** The carbonated beverage prepared from cream soda water flavor, water, and a sirup of one or more of the following: Sugar, invert sugar, dextrose; with or without harmless organic acid, and with or without the addition of caramel color.

5a. CREAM SODA WATER FLAVOR, CREAM SODA WATER CONCENTRATE. The beverage flavor prepared from vanilla, tonka, vanillin, or coumarin, singly or in combination, together with other flavoring substances; with or without the addition of caramel color.

B. WINES

1. WINE. The product made by the normal alcoholic fermentation of the juice of sound, ripe grapes, and the usual cellar treatment. It contains not less than 7 percent nor more than 16 percent of alcohol by volume, and, in 100 cubic centimeters (20° C.) not more than 0.1 gram of sodium chloride nor more than 0.2 gram of potassium sulphate; and for red wine not more than 0.14 gram, and for white wine not more than 0.12 gram of volatile acids produced by fermentation and calculated as acetic acid.

a. Red wine is wine containing the red coloring matter of the skins of grapes.

b. White wine is wine made from white grapes or the expressed fresh juice of other grapes.

2. DRY WINE. Wine in which the fermentation of the sugars is practically complete, and which contains, in 100 cubic centimeters (20° C.), less than 1 gram of sugars, and for dry red wine not less than 0.16 gram of grape ash and not less than 1.6 grams of sugar-free grape solids, and for dry white wine not less than 0.13 gram of grape ash and not less than 1.4 grams of sugar-free grape solids.

3. FORTIFIED DRY WINE. Dry wine to which brandy has been added but which conforms in all other particulars to the standard of dry wine.

4. SWEET WINE. Wine in which the alcoholic fermentation has been arrested and which contains, in 100 cubic centimeters (20° C.), not less than 1 gram of sugars, and for sweet red wine not less than 0.16 gram of grape ash, and for sweet white wine not less than 0.13 gram of grape ash.

5. FORTIFIED SWEET WINE. Sweet wine to which wine spirits have been added. By act of Congress, "sweet wine" used for making fortified sweet wine and "wine spirits" used for such fortifications are defined as follows (sec. 43, act of Oct. 1, 1890, 26 Stat. 621; as amended by sec. 68, act of August 27, 1894, 28 Stat. 568; as amended by sec. 1, act of June 7, 1906, 34 Stat. 215; as amended by sec. 2, act of Oct. 22, 1914, 38 Stat. 747; as amended by sec. 402 (c), act of Sept. 8, 1916, 39 Stat. 785; and as further amended by sec. 617, act of Feb. 24, 1919, 40 Stat. 1111):

"That the wine spirits mentioned in section 42 is the product resulting from the distillation of fermented grape juice, to which water may have been added prior to, during, or after fermentation, for the sole purpose of facilitating the fermentation and economical distillation thereof, and shall be held to include the product from grapes or their residues commonly known as grape brandy, and shall include commercial grape brandy which may have been colored with burnt sugar or caramel; and the pure sweet wine which may be fortified with wine spirits under the provisions of this act is fermented or partially fermented grape juice only, with the usual cellar treatment, and shall contain no other substance whatever introduced before, at the time of, or after fermentation, except as herein expressly provided: *Provided*, That the addition of pure boiled or condensed grape must or pure crystallized cane or beet sugar, or pure dextrose sugar containing, respectively, not less than 95 per centum of actual sugar, calculated on a dry basis, or water, or any or all of them, to the pure grape juice before fermentation, or to the fermented product of such grape juice, or to both, prior to the fortification herein provided for, either for the purpose of perfecting sweet wines according to commercial standards or for mechanical purposes, shall not be excluded by the definition of pure sweet wine aforesaid; *Provided, however*, That the cane or beet sugar, or pure dextrose sugar added for sweetening purposes shall not be in excess of 11 per centum of the weight of the wine to be fortified: *And provided further*, That the addition of water herein authorized shall be under such regulations as the Commissioner of Internal Revenue, with the approval of the Secretary of the Treasury, may from time to time prescribe: *Provided, however*, That records kept in accordance with such regulations as to the percentage of saccharine, acid, alcoholic, and added water content of the wine offered for fortification shall be open to inspection by any official of the

Department of Agriculture thereto duly authorized by the Secretary of Agriculture; but in no case shall such wines to which water has been added be eligible for fortification under the provisions of this act, where the same, after fermentation and before fortification, have an alcoholic strength of less than 5 per centum of their volume."

6. **SPARKLING WINE.** Wine in which the after part of the fermentation is completed in the bottle, the sediment being disgorged and its place supplied by wine or sugar liquor and/or dextrose liquor, and which contains, in 100 cubic centimeters (20° C.), not less than 0.12 gram of grape ash.

7. **MODIFIED WINE, AMELIORATED WINE, CORRECTED WINE.** The product made by the alcoholic fermentation, with the usual cellar treatment, of a mixture of the juice of sound, ripe grapes with sugar and/or dextrose, or a sirup containing not less than 65 percent of these sugars, and in quantity not more than enough to raise the alcoholic strength after fermentation to 11 percent by volume.

8. **RAISIN WINE.** The product made by the alcoholic fermentation of an infusion of dried or evaporated grapes, or of a mixture of such infusion or of raisins with grape juice.

VINEGARS

1. **VINEGAR, CIDER VINEGAR, APPLE VINEGAR.** The product made by the alcoholic and subsequent acetous fermentations of the juice of apples. It contains, in 100 cubic centimeters (20° C.), not less than 4 grams of acetic acid.

2. **WINE VINEGAR, GRAPE VINEGAR.** The product made by the alcoholic and subsequent acetous fermentations of the juice of grapes. It contains, in 100 cubic centimeters (20° C.), not less than 4 grams of acetic acid.

3. **MALT VINEGAR.** The product made by the alcoholic and subsequent acetous fermentations, without distillation, of an infusion of barley malt or cereals whose starch has been converted by malt. It contains, in 100 cubic centimeters (20° C.), not less than 4 grams of acetic acid.

4. **SUGAR VINEGAR.** The product made by the alcoholic and subsequent acetous fermentations of sugar sirup, molasses, or refiners sirup. It contains, in 100 cubic centimeters (20° C.), not less than 4 grams of acetic acid.

5. **GLUCOSE VINEGAR.** The product made by the alcoholic and subsequent acetous fermentations of a solution of glucose. It is dextrorotatory and contains, in 100 cubic centimeters (20° C.), not less than 4 grams of acetic acid.

6. **SPIRIT VINEGAR, DISTILLED VINEGAR, GRAIN VINEGAR.** The product made by the acetous fermentation of dilute distilled alcohol. It contains, in 100 cubic centimeters (20° C.), not less than 4 grams of acetic acid.

MISCELLANEOUS PRODUCTS

SALT

TABLE SALT, DAIRY SALT. Fine-grained crystalline salt containing, on a water-free basis, not more than 1.4 percent of calcium sulphate (CaSO_4), not more than 0.5 percent of calcium and magnesium chlorides (CaCl_2 and MgCl_2), nor more than 0.1 percent of matters insoluble in water.⁹

BAKING POWDER

BAKING POWDER. The leavening agent produced by the mixing of an acid-reacting material and sodium bicarbonate, with or without starch or flour. It yields not less than 12 percent of available carbon dioxide.

The acid-reacting materials in baking powder are: (1) Tartaric acid or its acid salts, (2) acid salts of phosphoric acid, (3) compounds of aluminum, or (4) any combination in substantial proportions of the foregoing.

⁹ Pending further announcement, no exception will be taken by the Food and Drug Administration to table salt that meets the requirements of the standard except that it contains anhydrous calcium sulphate (anhydrite) in excess of 0.1 percent, provided that the total calcium sulphate content does not exceed 1.4 percent.